



**Pedro E. Segarra**  
**Mayor**

## **HEAT ADVISORY UPDATE**

### **NEWS AND COMMUNITY RELEASE**

(July 22, 2011) --- While visiting several senior centers throughout the City of Hartford, Mayor Pedro E. Segarra shared his concerns about the impact this potential record-breaking heat wave could have on our residents.

“In any extreme weather conditions, it is essential that we all look out for each other to ensure the health and safety of our families, friends and neighbors. Our Health and Human Services Department is fanning out to our neighborhoods to check on seniors; our firefighters are handing out water to residents and encouraging them to stay hydrated and not open fire hydrants that could lead to immediate injury and reduced water pressure; our spray pads and swimming pools are open. But for everything we’re doing as a community, our hospitals are still seeing an influx of heat-related illnesses in the emergency rooms,” said Mayor Segarra.

The Mayor, Fire Chief, and Directors of Health and Human Services, Children, youth, Families, and Recreation, and emergency Services and Telecommunications remind residents that cooling centers are open through Saturday, as the heat is forecasted to lessen, but not drastically.

Parker Memorial Community Center: 2621 Main Street	Open 9:00am to 5:00 pm
Pope Park Recreation Center: 30 Pope Park Drive	Open 9:00 am to 5:00 pm

Hartford Public Libraries also provide a cool atmosphere for families. However, the Mark Twain Branch will remain closed this weekend.

City residents are urged to:

1. Drink plenty of water
2. Avoid prolonged work in the sun
3. Stay in cool, air-conditioned environments
4. Do not leave children and pets unattended in vehicles

Residents and businesses should take precautions against food-borne illnesses that can occur during oppressive heat because of accelerated bacteria growth:

1. Wash hands well and often with soap and water
2. Wash surfaces when cooking, keeping raw food separate from cooked food
3. Marinate in the refrigerator and not on the kitchen counter
4. Cook food thoroughly using a meat thermometer
5. Refrigerate and freeze food promptly, including leftovers.